BTEC Assignment Brief

Qualification	Pearson BTEC International Level 3 Certificate in Hospitality Pearson BTEC International Level 3 Subsidiary Diploma in Hospitality Pearson BTEC International Level 3 Foundation Diploma in Hospitality Pearson BTEC International Level 3 Diploma in Hospitality Pearson BTEC International Level 3 Extended Diploma in Hospitality
Unit number and title	**Unit 20: Menu Development for Specialist Requirements**
Learning aim(s)	**B:** Investigate the provision of foods for people with special dietary needs **C:** Plan a healthy menu
Assignment title	**Researching Healthy Diets and the Nutritional Requirements for Special Diets.**
Assessor	
Issue date	
Hand in deadline	

Vocational Scenario or Context	You have recently been appointed to work as a supervisor in a large contract catering business, which has just taken over the catering for a large hospital. Following on from the article you produced for the hospital website, you have been asked to cater specifically for four of the specific groups with different dietary needs.
Task 1	Using the menus, you have sourced: • For two of the groups, produce a comprehensive analysis of how two chosen menus sourced in your research, provide meals which meet the nutritional requirements and dietary needs of the specific groups for which they are designed. • Plan two daily menus the other two groups you have researched. The menus should identify which of the specific dietary needs are being catered for and the sources of nutrients contained in the menus. • Provide a comprehensive explanation of the issues and influences which should be considered when planning menus • Provide a comprehensive evaluation of the suitability of the menus for the different

	situations and clients making suggestions and justifying improvements their selected menus. You should also take into account and comment on, the constraints such as time, skills available and costs.
Checklist of evidence required	Research portfolio Menu and recipes Evaluation
Criteria covered by this task:	
Unit/Criteria reference	To achieve the criteria, you must show that you are able to:
BC.D2	Evaluate the suitability of menus for their given situations, making suggestions and justifying areas for improvement.
B.M2	Assess the suitability of menus for different given situations, making suggestions for improvement.
C.M3	Analyse the suitability of devised menu plans making suggestions for improvements.
B.P3	Explain the specific dietary needs of different groups of people by selecting menus for given situations.
B.P4	Explain how certain diets can affect health.
C.P5	Explain the factors and influences when planning menus to meet dietary guidelines.
C.P6	Develop menu plans to meet dietary guidelines.